

SNOWBALL CUPCAKES

By Kimberli Washington, Public Information Office



Ingredients:

1 Dozen Cupcakes

- ½ box Devil's Food cake mix
- 1 package cream cheese (3 oz.), cut into 12 cubes
- Non-stick cooking spray
- Dozen cupcake liners

Frosting

- 1 tablespoon pure vanilla extract
- 1 jar (7 oz.) marshmallow crème
- 1 cup unsweetened coconut flakes
- 2 egg whites
- 2 tablespoons water
- ½ cup sugar

Directions:

- Pre-heat oven to 350 degrees.
- Place baking cups in each 12 regular-size muffin cup pan and spray a thin layer of non-stick cooking spray over cups.
- Follow box directions for cake mix (Remember to do half the suggested ingredient use for half of the cake mix).
- Spoon batter into muffin cups and place 1 cube cream cheese into center of each cupcake and press down into batter.

- Bake about 25-30 minutes or until toothpick or fork inserted comes out clean. Let cupcakes completely rest for about 30 minutes before icing.
- While cupcakes cool, make frosting mixture. Mix sugar, water and egg whites in a sauce pan. Cook on low heat and beat continuously with an electric hand mixer at high speed until soft peaks form, about 3-5 minutes.
- Add marshmallow crème and continue to beat until stiff peaks form. Remove sauce pan from heat and beat in pure vanilla extract.
- Spread frosting evenly over cupcakes and generously sprinkle coconut flakes on top.
- Store in refrigerator until ready to serve.
- Enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.